

Amendments to the Specification:

Please replace the paragraph from page 1, line 6 to line 14 with the following rewritten paragraph:

B<sub>1</sub>  
-- The present invention relates to a method ~~for applying a sauce and a method for manufacturing a rice cracker (Sembei).~~ More particularly, it relates to a method ~~for applying a sauce onto the surface of a soft baked rice cracker, and a method for manufacturing a soft-baked rice cracker using the an application method of a source.~~ A rice cracker, in other words Sembei, is a kind of rice confectionery made from rice as a main material. Confectionery and confections are not limited to sweets in this specification. --

Please replace the paragraph from page 1, line 22 to page 2, line 6 with the following rewritten paragraph:

B<sub>2</sub>  
-- Further, it has already been known that rice confectionery is coated with fats and oils for enhancing the gloss of the products, preventing soaking of an aqueous seasoning solution therein, and the like. Further, there has been developed a fat and oil composition having a predetermined component as a technology for solving various problems when coating is accomplished with a commonly used edible fat and oil such as a ~~soya~~ soy bean oil (Japanese Laid-Open Patent Publication No. Sho 54-35244 and 58-28231, and Japanese Laid-Open Patent Publication No. Hei 4-346757). --

Please replace the paragraph from page 3, line 18 to page 4, line 3 with the following rewritten paragraph:

B<sub>3</sub>  
-- Further, it is known that a sauce containing a starch is emulsified and applied on a rice confection for preparing a rice confection having excellent flavor, texture, and resistance to the teeth, and free from stickiness (Japanese Laid-Open Patent Publication No. Hei 3-39045). This publication describes that the sauce has such a composition that the weight ratio of ~~moisture~~ water to starch is 5:1 to 3:2, and the weight ratio of ~~moisture~~ water to edible fat and oil is 20:1 to 5:1. The publication also describes that the sauce is emulsified with a food emulsifier comprising glycerol fatty acid ester, sorbitan fatty acid ester, sucrose fatty

B3  
acid ester, and the like. --

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Please replace the paragraphs from page 9, line 14 to line 21 with the following rewritten paragraphs:

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B4  
-- (1) A method for applying a sauce ~~for~~ to a rice cracker, in which the surface of the baked dough of a soft-baked type is coated with a fat and oil component, and then an emulsified sauce is applied on the surface of the baked dough coated with the fat and oil component.

(2) The method for applying a sauce ~~for~~ to a rice cracker according to the aforesaid method (1), wherein the specific volume of the baked dough is 5.0 to 6.5 cm<sup>3</sup>/g. --

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Please replace the paragraph from page 10, line 24 to page 11, line 15 with the following rewritten paragraph:

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-- FIG. 1 is a flow chart showing one example of the manufacturing processes of a method for manufacturing a soft-baked rice cracker of the present invention;

FIG. 2 is a view showing the relationship between the specific volume and the deposition amount of the sauce;

B5  
FIG. 3 is a view showing ~~the photograph~~ photographs of baked doughs a to d each with a sauce applied thereon by an application method I;

FIG. 4 is a view showing ~~the photograph~~ photographs of baked doughs a to d each with a sauce applied thereon by an application method II;

FIG. 5 is a view showing ~~the photograph~~ photographs of baked doughs a to d each with a sauce applied thereon by an application method III; and

FIG. 6 is a view showing ~~the photograph~~ photographs of baked doughs a to d each with a sauce applied thereon by an application method IV. --

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